

## CRUDI

**SCALINI CAVIALE**  
(F)(D)(E)  
30gr caviar with  
Traditional garnishes  
Superior **99**  
Crystal **135**

**OSTRICHE**  
**GILLARDEAU OYSTER NO.3**  
Half dozen 50 dozen 100  
**10 each**

**CRUDO DI GAMBERI**  
**ROSSI DI MAZARA** (Sh)  
Raw red prawns from  
mazara, yellow datterino  
tomato, & basil  
**45**

**IL GIARDINO DEL MARE**  
(Sh) (F)  
Raw seafood selection with  
oysters, tuna tartar, yellowtail  
carpaccio & mix crustaceans  
**120**  
(sharing min x2)

## CALDI

**MOZZARELLA IN CARROZZA** (D)(G)(E)  
Deep fried mozzarella with tomato sauce

**CALAMARI FRITTI** (G)(E)(D)(F)  
Deep fried calamari served with tartare sauce

**POLPO E PATATE** (F)  
Steamed fresh octopus & potatoes  
with lemon oil dressing

**POLPO IN GUAZZETTO** (F)(G)  
Octopus stew with tomato sauce, olives & capers

**POLPETTE DI NONNA LIVIA** (D)(G)(E)  
Wagyu beef meatballs, tomato sauce,  
burrata cream, garlic & basil

**MELANZANE ALLA PARMIGIANA** (D)(G)(Ve)  
Oven baked aubergine with tomato, mozzarella & basil

## ANTIPASTI

**18** **ORATA IN SALSA SICILIANA** (F)(G)  
Seabream with sicilian sauce

**19** **TARTARE DI TONNO** (S)  
Diced bluefin tuna on a bed of chopped avocados,  
marinated in EVO with maldon salt & lime zest

**18** **AVOCADO SCALINI** (D)(Ve)  
Avocado, artichoke, spinach, tomato & mozzarella

**20** **BURRATA CON DATTERINI** (D)  
125 gr Fresh imported burrata served  
with cherry tomatoes & basil

**24** **CARPACCIO ALLA RUCOLA O AL TARTUFO** (D)(E)  
Thinly sliced raw beef with mustard sauce & rucola  
With additional black truffle per portion

**20** **TARTAR DI MANZO** (D)(E)(G)  
Traditional beef tartare, prepared on the table with  
homemade mustard & fresh condiments

**VITELLO TONNATO** (E)(F)  
Thinly sliced veal served with tuna & capers sauce

## FREDDI

**24**

**36**

**22**

**35**

**32**

**34**

**31**

## INSALATE

**RUCOLA PARMIGIANO DATTERINI** (D)  
Rocket salad, cherry tomatoes & parmesan

**MISTA QUINOA** (G)(V)  
Quinoa, avocado, sundried tomatoes,  
carrots & roasted shallots served with corn sauce

**PANZANELLA** (G)(V)  
Tomatoes, onions. Croutons, Basil, Buffalo Mozzarella

**16** **INSALATA DI GRANCHIO REALE** (Sh)(G)(E)  
King crab salad with avocado, chili & olives

**18** **MISTA SCALINI** (D)(E)  
Signature mix salad with mustard dressing

**22** **INSALATA DI GAMBERI E ASPARAGI** (Sh)  
White & green asparagus, grilled prawns & avocado

## PIZZA

**PIZZA MARGHERITA** (D)(G)  
Pizza with fresh mozzarella, tomato sauce & basil

**PIZZA DIAVOLA** (D)(G)  
Signature pizza topped with spicy beef salami, chilli  
pepper & spiced infused oil

**20** **PIZZA AL TARTUFO** (D)(G)  
Pizza with white creamy sauce & truffle

**27** **PIZZA SCALINI** (D)(G)  
Signature pizza topped with beef carpaccio,  
mustard sauce, rocket leaves & shaved Parmesan

## PASTA FATTA IN CASA

### HOMEMADE PASTA

**RAVIOLI AI PORCINI E TARTUFO** (E)(D)(G)(Ve)  
Homemade ravioli stuffed with ricotta & porcini  
mushrooms served on potato puree with freshly  
shaved black truffle

**TAGLIOLINI CON, BURRO**  
**E LIMONE DI AMALFI** (E)(D)(G)(F)  
With 30g of caviar Superior  
With 30g of caviar Crystal

**32** **TAGLIOLINI AL TARTUFO NERO** (D)(G)(E)  
With Parmesan sauce, shaved black truffle in  
Grana Padano wheel

**35** **RAVIOLI DI SPINACI E RICOTTA** (D)(G)(E)  
Spinach & ricotta ravioli in tomato sauce

**99** **LASAGNA** (G)(D)(E)  
Wagyu Beef Lasagna

**135**

**55**

**22**

**25**

## PRIMI PIATTI

|                                                                                                                        |    |                                                                                                        |    |
|------------------------------------------------------------------------------------------------------------------------|----|--------------------------------------------------------------------------------------------------------|----|
| <b>TAGLIATELLE ALLA BOLOGNESE</b> (D)(G)(E)<br>Tagliatelle pasta with bolognese ragout sauce                           | 29 | <b>SPAGHETTI ALL'ASTICE</b> (G)(Sh)<br>Our signature spaghetti with half fresh lobster in tomato sauce | 84 |
| <b>PACCHERI ZIA MARIA</b> (D)(G)(E)<br>Paccheri with veal meatballs, aubergines, cherry tomatoes & burrata cream       | 28 | <b>CALAMARATA ALLA PESCATORA</b> (G)(Sh)(F)<br>Calamarata with seafood selection & Datterino tomatoes  | 35 |
| <b>PAPPARDELLE AL RAGÙ DI VITELLO CON TARTUFO NERO</b> (G)(D)(E)<br>Pappardelle with veal ragout & fresh black truffle | 27 | <b>LINGUINE CARABINEROS</b> (Sh)(G)<br>Carabineros Prawns Linguini with fresh cherry tomatoes sauce    | 99 |
| <b>PENNE ALL' ARRABBIATA</b> (G)(V)<br>Penne with spicy tomato sauce                                                   | 17 | <b>LINGUINE AL GRANCHIO</b> (G)(Sh)<br>Linguine with king crab & Datterino tomatoes                    | 62 |

*Kindly consider that our pasta is served al dente*

## RISOTTI

|                                                                                                  |    |                                                                          |    |
|--------------------------------------------------------------------------------------------------|----|--------------------------------------------------------------------------|----|
| <b>RISOTTO ALL'ASTICE E BASILICO</b> (Sh)(D)<br>Lobster risotto with tomato, fresh basil & lemon | 75 | <b>RISOTTO CON SELEZIONE DI FUNGHI</b> (D)(Ve)<br>Wild mushrooms risotto | 25 |
|--------------------------------------------------------------------------------------------------|----|--------------------------------------------------------------------------|----|

## PESCE DEL GIORNO

**SEA BASS 1KG**  
80

**SCAMPI ALLA GRIGLIA** (Sh)(D)  
Per pc 12

**CARABINEROS PRAWNS**  
Per pc 45

*whole catch of the day grilled, salt crusted or italian guazzetto style filleted at the table*

*Ask the team for catch of the day*

## SECONDI

|                                                                                                            |          |                                                                                                                                                |    |
|------------------------------------------------------------------------------------------------------------|----------|------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>PICCATINA AL LIMONE</b> (G)(D)<br>Veal escalope in lemon sauce                                          | 55       | <b>FILETTO DI WAGYU</b> (D)<br>200gr Grilled wagyu beef fillet 6/7, served with mushroom sauce                                                 | 78 |
| <b>AGNELLO SCOTTADITO</b> (D)<br>Grilled lamb chops, green beans & home made salted ricotta                | 55       | <b>TAGLIATA DI MANZO POMODORINI</b> (D)<br><b>CONFIT RUCOLA E GRANA</b><br>Beef Tenderloin Tagliata with semi dry tomatoes Rocket and Parmesan | 76 |
| <b>COTOLETTA ALLA MILANESE</b> (E)(D)(G)<br>Our signature breaded veal on the bone<br>(sharing min x2)     | 89       | <b>FILETTO AL PEPE VERDE</b><br>Beef Fillet with Green Peppercorn Sauce                                                                        | 84 |
| <b>BRANZINO ALLA LIGURE</b> (D)(F)<br>Grilled sea bass fillet, tomato sauce, mashed potato, olives & basil | 42       | <b>ORATA AL FORNO CON PATATE</b> (S)<br>Baked Seabream with potatoes, lemon & Chives                                                           | 50 |
| <b>ARAGOSTA ALLA CATALANA</b> (Sh)(D)<br>Fresh lobster catalana style                                      | kg / 150 | <b>POLLO ALLA GRIGLIA</b> (D)<br>Half chicken grilled with herbs & roasted potatoes                                                            | 35 |

## SIDE DISHES

**ASPARAGI GRIGLIATI**  
Grilled asparagus  
12

**BROCCOLI**  
With chili & garlic  
10

**PATATE FRITTE**  
French fries  
12  
Additional truffle  
15

**PATATE AL ROSMARINO**  
Sautéed potatoes with rosemary  
8

**FAGIOLINI SALTATI**  
Sautéed green beans  
8

**PURÈ DI PATATE**  
Mashed potatoes  
10  
Additional truffle  
15

*To serve you better, please communicate with the service staff if you have any food intolerante or allergy.  
(G) Gluten, (E) Egg, (D) Dairy, (Sh) Shellfish, (N) Nuts, (F) Fish, (Ve) Vegetarian, (V) Vegan*